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FOOD-PROCESSING COMPANIES IN CHINA RESPOND TO ECONOMY DRIVE

[Summary: In response to the movement to economize while increasing production, food-processing companies in China have successfully extracted oils from chaff and substituted cheaper grains and materials for more expensive varieties in the manufacture of confections and condiments. As a result of scientific experimentation, this has been accomplished without sacrificing nutritional value in the end products.]

SHANGHAI OIL AND FAT COMPANY EXTRACTS OIL FROM RICE CHAFF -- Tientsin, Ta Kung Pao, 9 Dec 53

The Shanghai Oil and Fat Company has been successfully extracting oil from rice chaff. Their first carload of oil was ready on 21 November 1953, and they have since averaged 11.07 catties of oil and 75.18 catties of oil cake from every 100 catties of rice chaff. They hope to increase production by 12 percent or more in the future. On the basis of this calculation, the Shanghai Company plans to produce over 70,000 piculs of edible oils this year, which will increase the national wealth by 26 billion yuan.

The oil taken from the rice chaff can be used as an edible oil or for industrial purposes, and the remaining cake is a good fodder. The cake has high nutritive value and is compact for convenient storage and shipping.

USE OF RICE CHAFF FOR OIL EXTRACTION IN PRACTICAL STAGE -- Hong Kong, Ta Kung Pao, 17 Jan 54

Extracting oil from rice chaff has gone from the experimental stage to the supply stage among oil and fat companies all over Chekiang Province. Their experiments prove that oil extracted from rice chaff has abundant nutritional value.

Chaff oil contains from 37 to 43 parts of oleic acid, 25 to 35 parts of a linseed oil type acid, 0.4 to 0.6 parts of a cardemom type fatty acid, 16.5 to 20 parts of other liquid acids, and 1.7 to 2.5 parts of solid acids.

Only 2 percent of this oil is of the indigestible or insoluble kind, less than in lard or peanut oil. Used as an edible oil the assimilable part is from 93 to 95 percent. It is free from the ingredients of certain oils which have harmful effects and cause illness.

Rice chaff contains 13 percent protein and 54 percent carbohydrates. After the oil has been extracted, the proportion of protein content increases to 14.4 percent of carbohydrate increases to 60 percent, showing how little effect taking out the oil has upon the value of rice chaff as a fodder.

EFFECT OF ECONOMY DRIVE ON VEGETABLE OIL PROCESSING PLANTS -- Tientsin, Ta Kung Pao, 18 Dec 53

The vegetable oil processing plants in Lang-ch'i Hsien, Anhwei Province, have been working on the economy drive, and, through time-saving methods, have increased production from 30 to 50 percent with the same amount of labor.

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AMOY FISH LIVER OIL PLANT INCREASES PRODUCTION -- Hong Kong, Ta Kung Pao,  
26 Feb 54

The Amoy Fish Liver Oil Plant has been raising its output, with both its oil-packaging department and its pill-making department surpassing their production goals. The fish-liver-oil-pill-making department had a goal of 30 cases a day. On 10 February, they set a new record of 36 cases. Altogether, they are producing 24 percent more oil this year than last year.

USE OF SUBSTITUTIONS TO ECONOMIZE ON GRAIN -- Tientsin, Ta Kung Pao, 30 Dec 53

Various private enterprises in Ch'eng-tu and Soochow are using substitutes for rice and wheat to save grain. Some enterprises have completely ceased using these grains.

In the vinegar industry, glutinous rice had been used formerly to add a reddish color. Now rice is omitted, and although the vinegar has less color, the saving amounts to 5 catties of rice for every 100 catties of vinegar. The savings of the third and fourth quarters of 1952 and all of 1953 amounted to 280,800 catties of rice, worth 258,803,200 yuan.

In the manufacture of soy sauce and sweet sauce, red bean flour is now substituted for wheat flour, permitting a saving of 496,000 catties of wheat flour yearly. Sacrificing most of the color in soy sauce has saved 1,538,560 catties of rice yearly. Other substitutions in this industry are: coarse grains such as kaoliang for rice in malting; oats and corn for wheat in making soy sauce; and replacing soybeans by bean cake. Altogether this industry has saved 1,846,000 catties of rice, 496,000 catties of wheat flour, and 843,240 catties of wheat.

An experimental team established by the tobacco, tea, and candy products industries under the guidance of the Ch'eng-tu Municipality Industrial and Commercial Association found that the red bean was just as good in producing color as rice. By substituting the red bean for rice in making candy, Ch'eng-tu confectioners can save more than 4,360,000 catties of rice per year.

In Soochow, Wu-ling (*trapa bicornis*) is being substituted for rice in the manufacture of candy. Chemicals must be added to give the desired sticky quality. Also in Soochow, the sweet potato has replaced glutinous rice in the brewing of alcoholic beverages thus effecting a yearly saving of 18,000 catties of rice.

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